

## Beginnings

### Tuna Crudo\* 17

Sliced Ahi tuna, fresh radish, pickled red onion, cold pressed olive oil

### Jumbo Shrimp Cocktail 17

Cocktail sauce infused with Meyer lemon

### Seafood Treat\* 60

8 raw oysters, 8 raw clams, 8 jumbo shrimp

### Crispy Calamari 17

Parmesan, pepperoncini, red-pepper aioli

### Chef's Soup Made from scratch daily 9

### Lobster Mac & Cheese 16

### Plateau De Fromage 18

Artisan cheeses, charcuterie, cornichons, marinated olives, dijon mustard, fig preserves

## Salads

### Fork N Knife Caesar Salad 14

Steel-cut romaine hearts, croutons, shaved parmesan, house-made dressing

### New Age Beets 14

Roasted beets, Blue Hill Farm goat cheese, candied pistachios, rum soaked raisins, field greens, 30 year old sherry vinaigrette

### The Wedge 18

Iceberg wedge, crispy prosciutto, avocado, tomato, red onion, Stilton blue cheese dressing

### Frisée Salad 15

Frisée greens, Florida oranges, shaved fennel, Piper Heidsieck Champagne vinaigrette

### Handcrafted Burrata 16

House-made burrata, beefsteak tomatoes, arugula, truffle oil, sea salt, balsamic glaze

## Accents

Caramelized Brussels Sprouts with pancetta

Sautéed Spinach with garlic | Sautéed Broccolini

Grilled Asparagus with goat cheese

Mashed Potatoes | Parmesan Truffle Fries ... 9

## Chef's Signatures

### Mustard Crusted Yellowtail Snapper 36

Gigante bean ragout, sautéed baby spinach, light grain mustard beurre blanc

### Pan Seared Line Caught Grouper 38

Cauliflower Puree, sautéed spicy broccolini  
Lemon-caper beurre blanc

### Mango Mustard Glazed Salmon 33

Cilantro infused rice, papaya salsa

### Fresh Catch Papillote 35

Baked in parchment paper, fresh Floridian citrus, seasonal vegetables, topped with a fennel herb salad

### Pan Seared Sea Scallops 37

Cauliflower puree, baby heirloom carrots, wild mushrooms, plugra reduction

### Boca Landing Paella 35

Chef's take on this classic rice dish with shrimp, mussels, clams, calamari, Spanish chorizo, saffron threads

### Rustic Rigatoni 27

Mild fennel sausage, hot house tomatoes, roasted garlic, light parmesan cream sauce

### Joyce Farms 1/2 Roasted Chicken 29

Garlic mashed potatoes, broccolini, natural jus

### House Brined Double-Cut Pork Chop\* 33

Wild mushroom risotto, brussels sprouts with pancetta, mushroom-shallot cream sauce

### Charred 8 oz. Filet Mignon\* 48

Mashed potatoes, grilled asparagus, red wine bone marrow reduction

### Prime 12 oz. Sliced Strip Steak\* 42

Truffle pommes frites & grilled asparagus